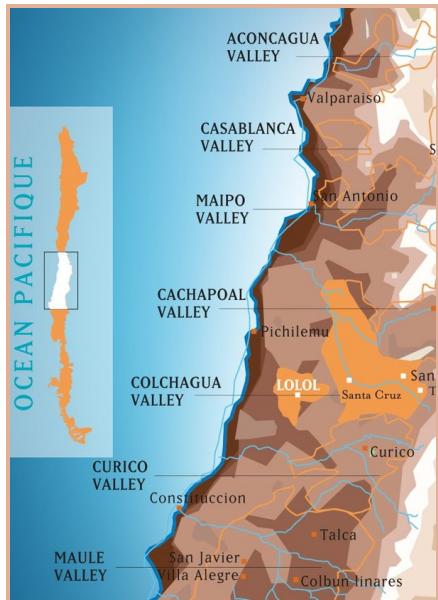




CLOS DE LOLOL WHITE BLEND 2022

This wine represents the essence of the cool climate of Lolol. It is made up of the best plots of four grape varieties that excel in the valley: Sauvignon Blanc and Chardonnay. They are grown in different parts of the estate that brings out the best of each grape variety and are blended together to give a balanced and aromatic white wine.



VARIETY

80% Sauvignon Blanc 20% Chardonnay

VINEYARD

Soil

D.O. LOLOL

Density

4 000 vines / ha

Climate

A dry and hot climate, with daily temperature range from 15 to 27°C. A lot of sunshine and a cool wind coming from the sea that cools temperatures during the warmest hours of the day.

Average age of the vines

18 years old

Yield

60 hl / ha

Location

D.O. LOLOL

WINEMAKING

Harvest

The grapes are handpicked into crates.

Vinification

For both grape varieties, native yeasts are used to inoculate the musts in tank via a pied de cuve. Before the turbulent phase of fermentation begins (at 1080 density), the wine is transferred into barrels and ceramic amphorae. 30% of each batch ferments in new 400L French oak barrels, 30% in second-use barrels, and 40% in ceramic amphorae. After 11 months of aging with regular bâtonnage and lees stirring, the final blend is determined through barrel and amphora-by-amphora tasting. This vintage resulted in a cuvée of 80% Sauvignon Blanc and 20% Chardonnay.

Ageing

9 months in ceramic amphorae and first- and second-use barrels, with regular lees stirring and bâtonnage.

THE VINTAGE

The 2022 harvest presented an early challenge due to severe rainfall deficits during the 2021-2022 season, which reached only 50% of a typical year's precipitation. The yield was moderate, but it gave our 2022 wines greater concentration and structure. Significant diurnal temperature variation allowed for optimal phenolic ripeness and ideal enological maturity, resulting in remarkable freshness at harvest time.

TASTING NOTES

Elegant and complex on the nose. Begins with mineral notes (stone), evolving into fruity aromas of grapefruit, white fruit, and sweet spices. Tertiary notes from the French oak emerge: present toastiness, vanilla. Bright greenish-yellow hue with subtle golden highlights. A characterful and complex wine, with a clear expression of lees work. The integration of oak is refined, and the amphorae contribute additional depth and a marked saline edge. Its vibrant acidity provides excellent support through the finish. A superb age-worthy white wine.

SUGGESTIONS

Aperitif, crayfish with american sauce, foie gras.

AWARDS

2022 95pts - Tim Atkin 93pts - Descorchados 91pts - Vinous 90pts - Wine Advocate 2021 93pts - James Suckling 91pts - Tim Atkin 91pts - Wine Advocate 2021 93pts - James Suckling 92pts - Wine Advocate

TEMPERATURE

10-12°C.

CONSUMPTION

1-3 years.